

HOBART

FOOD EQUIPMENT SYSTEMS

The Right Combination

**food receiving, storage,
preparation, cooking and
clean-up systems**



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FOOD EQUIPMENT SYSTEMS

Weighing Systems

Receiving and Storage Equipment



7112 Back Door Receiving Scale Bench model "Back Door Cash Register" Scale—easy-to-read weight figures and swivel dial head. Double pendulum long life weighing mechanism. Tilted tare beams with open-type weights for easy setting. 20% greater chart capacity. Chart capacity up to 300 lbs. and available with metric charts.

Counter Spring Dial Scale Economical cost-protecting scale for commercial and foodservice applications.

This fast operating dial scale is ideal for receiving meats, produce and other commodities invoiced by weight.

Fits light to medium duty requirements for a receiving scale Available with metric charts.

Portable Beam Scale Model 41-3132 for general foodservice applications. Portable but ruggedly built for heavy duty use. Beam capacity to 1000 lbs.

Refrigerators

Proper refrigeration for that important food investment must be complete in every aspect from wall to wall and top to bottom with even temperature, balanced humidity and total air circulation. Hobart refrigerators circulate cold moist air throughout, regardless of the loading pattern.

Use of Food Files Tray Insert Units utilize the entire interior. Vinyl exteriors in a choice of colors are available for all standard series. Quality workmanship, extra heavy-duty components and exclusive features make Hobart refrigerators a preservation investment to "bank-on."

Reach-ins



H-Series. Available in one, two and three sections—full-height or half-height, solid or glass doors. Choice of exteriors. Exclusive roll formed construction gives you the strongest reach-in we have ever offered. Strong, practical, chrome plated door handles. Available as pass through, hot food or frozen food storage cabinets.

Roll-ins



E Series. Available as one, two or three-section models with durable stainless steel or vinyl exterior in multiple choice of colors. Also as roll-through models. Extra wide opening doors invite all standard carts. Incorporates all the exclusive Hobart features for proper refrigeration. Also available in hot food or frozen food cabinets.

Undercounter



Walk-ins



J Series. Compact, self-contained or remote units for under-counter or island installations as refrigerator or frozen food cabinet.

Walk-in Series. Featuring "on location" installations and designed for the best utilization of shelf and floor space. Available in many different sizes, as single, multi-compartment or offset units . . . cold or frozen food storage . . . indoor or outdoor installations.

Hobart Safe-T-Thaw® Option

A safe, convenient, quick way to thaw frozen foods. Safe-T-Thaw is available as an accessory on standard two or three-section medium temperature (38° F). Reach-in and Roll-in models only. The Safe-T-Thaw system automatically:

1. Thaws frozen food overnight;
2. Keeps it refrigerated during and after the thawing cycle;
3. Allows for portioning of food while it is still cold;
4. Shifts portion-heating time to just before serving, if desired;
5. Maintains food quality;
6. Assure 100% salvage of cold leftover portions.

Mixers

Feature planetary mixer action for consistent quality. Wide selection of agitators and attachments for hundreds of kitchen uses. Available from 5-quart to 140-quart capacities, with timers, floor and bench models.

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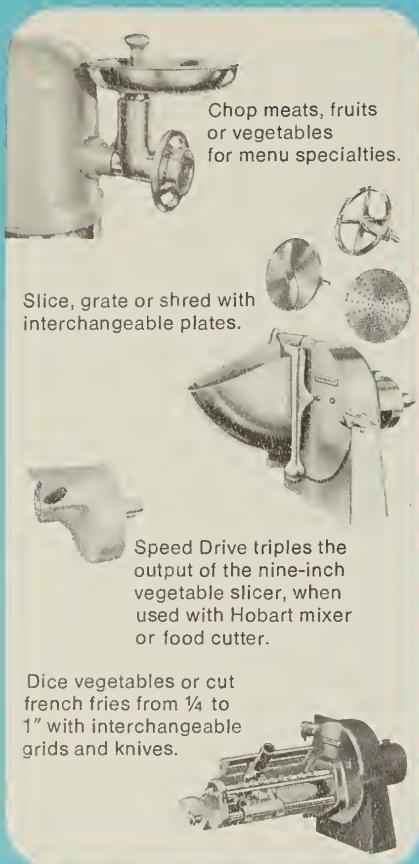
Food Preparation Equipment



Model A-200 20 qt. Available with timer and exclusive Stir Switch. Bench or floor models. Epoxy or deluxe metal finish.

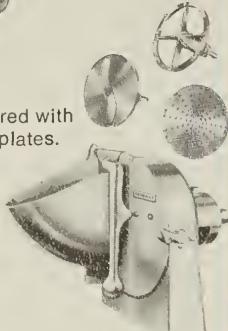
Model H-600 60 qt. Mixes anything from fluffy meringue to flaky pie dough. Timer and Brake available. Also available with larger motor for heavy doughs.

Attachments



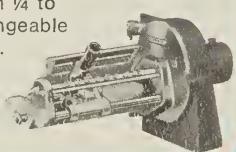
Chop meats, fruits or vegetables for menu specialties.

Slice, grate or shred with interchangeable plates.



Speed Drive triples the output of the nine-inch vegetable slicer, when used with Hobart mixer or food cutter.

Dice vegetables or cut french fries from $\frac{1}{4}$ to 1" with interchangeable grids and knives.



Powered by Mixer, Food Cutter or Power Drive Unit.

Power Drive Unit



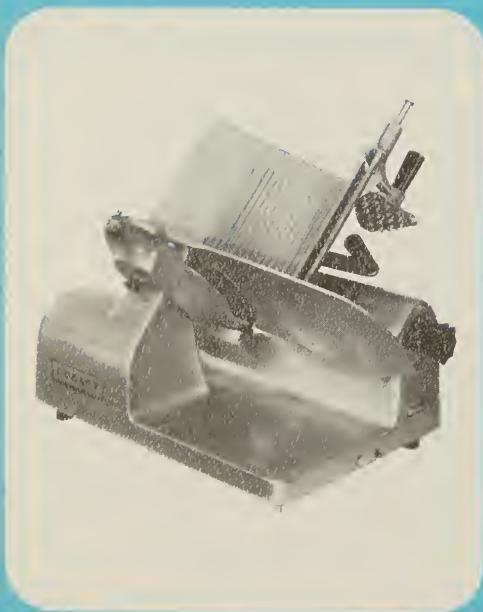
Power Drive Unit. A power source to efficiently utilize Hobart attachments for rapid food preparation. Available in two operating speeds . . . the Model PD 70 (700 R.P.M.) provides power for the 9" Vegetable Slicer to shred and slice. The PD 35 (350 R.P.M.) supplies power for the Dicer Attachment and the Vegetable Slicer.

Food Cutters



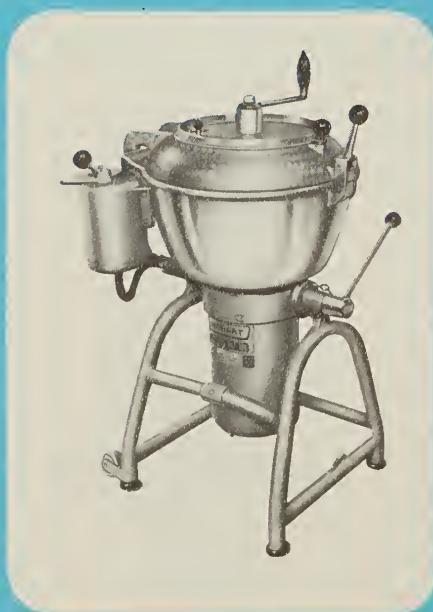
Model 84145 (with 14" bowl). A versatile machine, that every kitchen needs. Prepare salads, chop fruit or nuts. Attachment hub for meat grinder, vegetable slicer or dicer attachments. Larger 18" model also available.

Slicers



Model 1612. Featuring exclusive StaySharp stainless steel knife. Easily cleaned. Five slicer models available, 410, 512, 1612, 1712 and 1712-R. The Models 1712 and 1712-R are operated either automatically or manually. The Model 1712-R is for production slicing of meats "paper-thin".

Vertical Cutter/Mixers



VCM-40. Two-speed, 7½ h.p. low speed, 10 h.p. high speed. Mounted on tubular frame with casters for portability. Will cut 8 heads of lettuce into salad in 1½ seconds. Prepare salads, slaws, doughs, cheese, meat loaf in just seconds. No bruising or mashing. Available in 25 to 130-quart capacities.

Peelers



Model 6430. With 30 lb. capacity. Peels fast without waste for all root vegetables. Also available in 15 and 60 lb. models. Hobart peelers are available with waste disposer unit mounted in the base.

Saws

Choppers

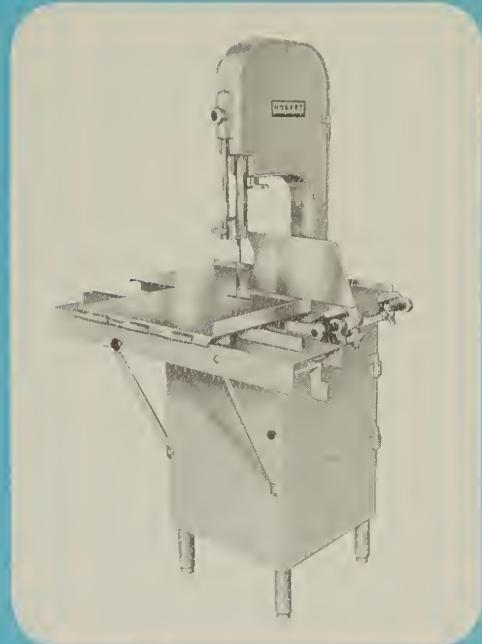


Model 4822. Chops 16 lbs. of meat a minute. Fast, economical, easy-to-clean. Many other models and capacities available.

Meat Tenderizer



Model 403. Cutting action knits meat. No punching makes economical cuts more tender, delicious.



Model 5212. Quickly disassembles for clean-up without tools. Two larger sizes available.

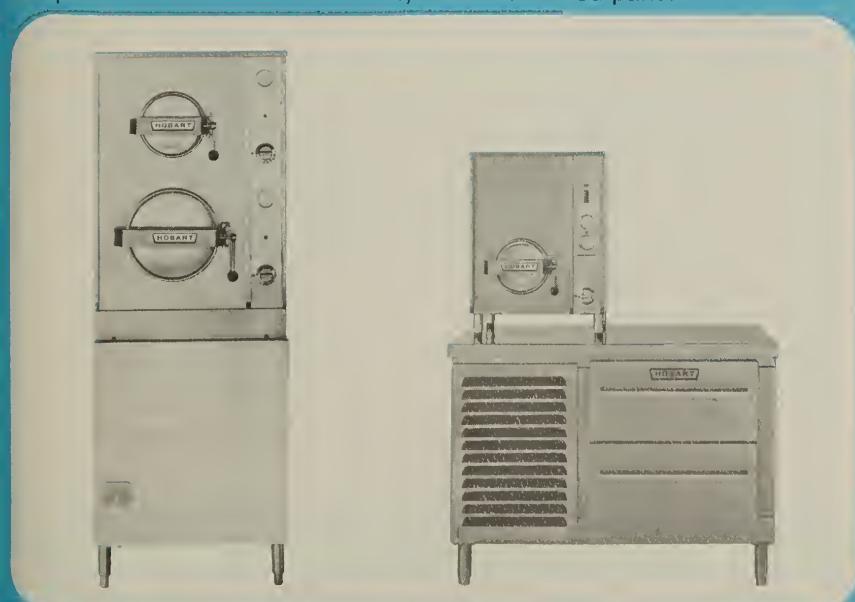
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FOOD EQUIPMENT SYSTEMS

Cooking Equipment

Pressurematic Steam Cookers

Speed cooking, with automatic defrost cycle, enhances food flavor, color, texture and aroma. Cooking is fast, using dry steam. Ideal for cooking of seafoods, meats, vegetables, and eggs. Freezer storage bases, steam generators and Heat Exchangers also available for a complete independent steam cooker system with a selection of single or multiple compartment units are ideal for $\frac{1}{3}$, $\frac{1}{2}$ and full-sized pans.



Model 1020. This unit as shown with Model G-24 Generator combines speed, quality and energy efficiency. Easy to clean and easy to service. The Hobart Pressurematic Steam Cookers deliver perfect results time after time.

Model 100-G. This self-contained unit is ideal for most smaller applications. The F-46T Low Temperature Work Station has two large drawers to hold up to $4\frac{1}{2}$ cases of frozen vegetables. Ideal as base for any of eight cookers.

Microwave Ovens

Hobart Microwave Ovens are recommended for restaurants, hospitals, school cafeterias, snack bars, fast food operations and all other fast heating applications. Heavy duty components throughout. Lift-up door allows wide open, easy access to oven compartment from left, right or center.



Model M-312-T or M-310-T. Finger-touch Solid State Controls. Big $18\frac{1}{2}$ " wide interior—compact cabinet. Dual magnetrons and mode stirrers for accurate heating pattern. Available with or without Dial Timer in 208/240 volt and 120 volt models.

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Clean-up Systems

Door Type Dishwashers

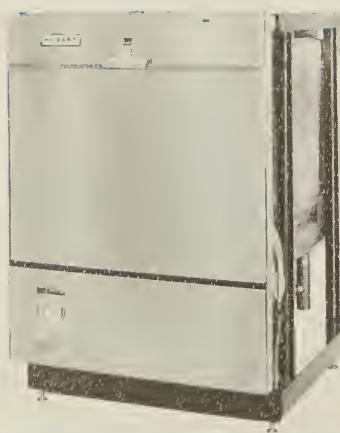


AM-12. Used in kitchens throughout the world. All with solid state controls for automatic timing of cycles. Easily handles warewashing for operations serving up to 250 persons per meal. (51 racks per hour.) Electric heat (gas or steam optional) and more extras than any comparable model.

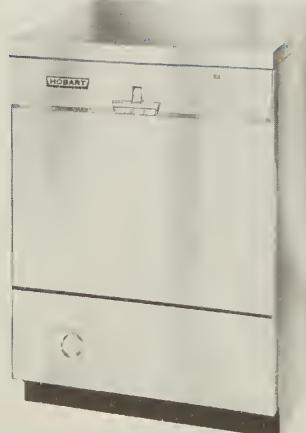
AM-ES-12. Saves time and money, because economical chemical additive is used to sanitize dishes. Washing and rinsing require only 120°F water, saving the energy cost of higher temperatures. Available in straight-through and corner models. It cycles quickly to wash, rinse and sanitize up to 53 racks of dishes per hour.

Undercounter Dishwashers

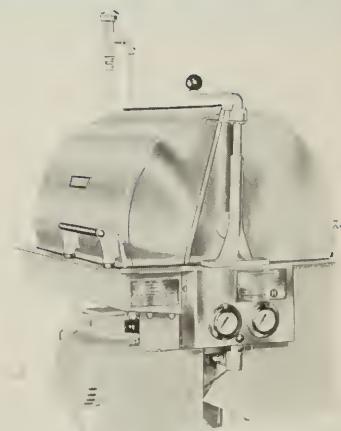
Hood Type Dishwasher



WM-1



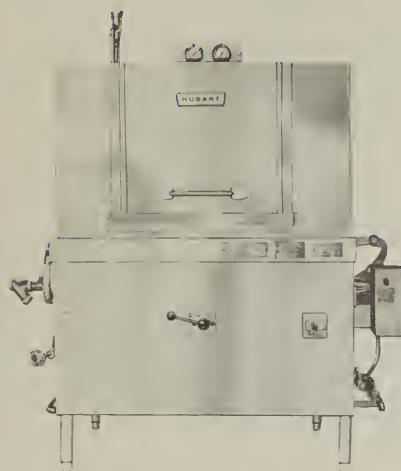
WMP-1



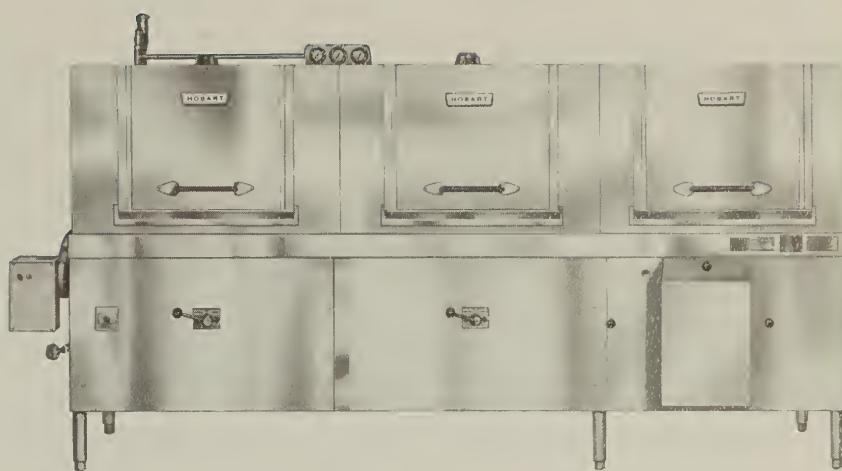
The **WM Series**, in six models. Just 2 feet wide, fits undercounter. Ideal for snack bars, motels, nursing homes, pantries. Automatic time control, built-in or free-standing with single or dual water inlet. WM-ES Models (WM-ES-2 and WMP-ES-2) wash with 120°F minimum water temperature because economical chemical additive is used to sanitize dishes. All WM models have a capacity of 12 racks per hour.

Models SM-6T2. An automatically controlled wash, dwell and rinse cycle for small operations. Slide soiled dishrack into machine, close hood, turn on. The rest is automatic. An 88-second cycle, handles 38 racks per hour. With 1000-watt regulated electric heater.

The "C" Line Automatic Conveyor Dishwasher



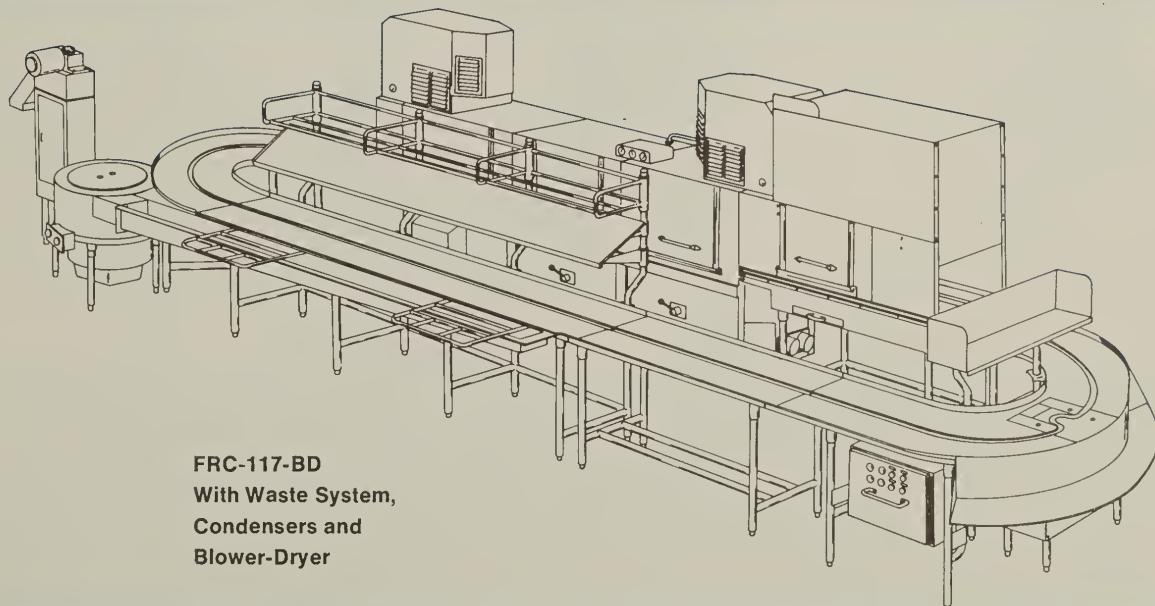
Model C-44. Single tank—the smallest Hobart C-Line Dishwasher. 194 racks per hour. Several other single tank models are available.



Model CPW-117. The largest Hobart C-Line—features power prewash, power wash, power rinse, final rinse. Handles up to 360 racks per hour.

There are fifteen different "C" Line Models you can choose from to meet your specific clean-up needs. All available with either gas, steam or electric heat. Options include steam condenser, blower-dryer, prewash unit, vents, stainless steel trim, automatic fills, common drain connection.

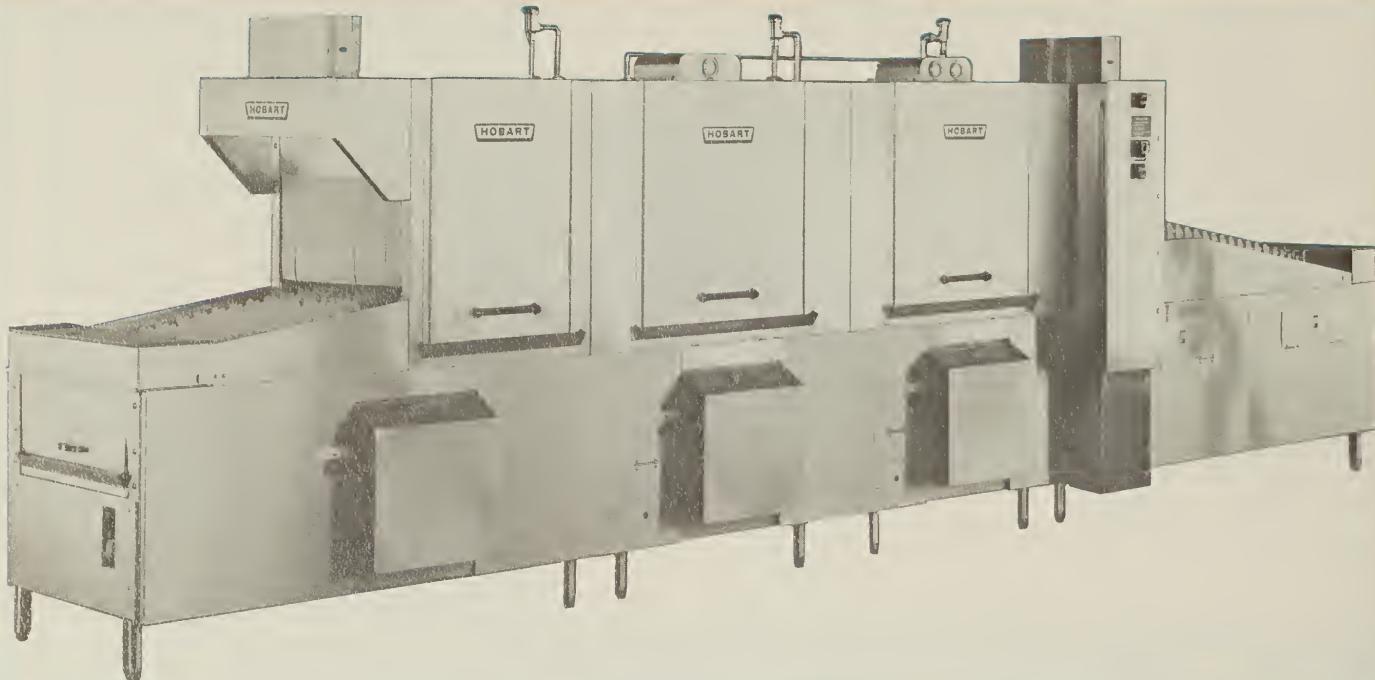
The FastRack® System Dishwasher



FRC-117-BD
With Waste System,
Condensers and
Blower-Dryer

Begin with a Hobart C-Line Dishwasher. Add any of the optional extras such as a prewash unit, timed fill, a foodwaste disposer, or a waste equipment system. Include an optional blower-dryer or condenser, and any one of a number of convenient shelves and other accessories. Add dish tables for the soiled and clean areas in a configuration to meet your specific requirements, plus the automatic rack transport system, and you've got one of the most efficient labor-saving warewashing systems available.

Flight-Type Dishwasher



FT Series. Features power prewash, power wash, power rinse, final rinse. When you need big capacity and speed you need the Hobart Flight-Type dishwasher. Two dozen models to choose from—you can custom-design an FT to fit your operation. Clean warewashing in a continuous flow, up to 12,500 pieces per hour.

Food Waste Disposer



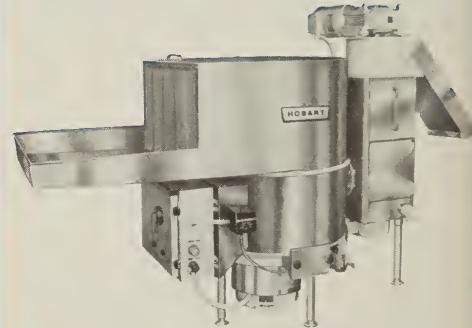
Model FD150



Model FD500

Hobart offers a complete range of sizes from $\frac{1}{2}$ h.p. to 5 h.p. with a wide range of accessories to meet your needs; cone, sink, or trough installations. All models attach to Cones having standard 7-inch diameter throat openings; feature multi-stage, reversible, grinding operation to assure efficiency and long life.

Waste Equipment System



Model EL5-1224. Reduce bulk food waste and disposables up to 85%, depending on waste mix. The wet process pulping unit produces a semi-dry pulp . . . less waste pick-up for you.

The unit illustrated is self-contained and free standing. Many other models are available to meet your waste handling requirements. Capacities—from 300 to 2,000 lbs. per hour.

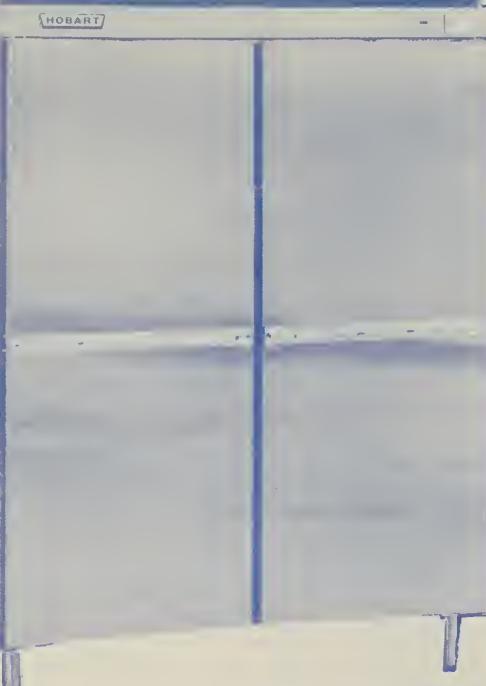
Productivity by the piece or by the system.



WORLD HEADQUARTERS
TROY, OHIO 45374

HOBART

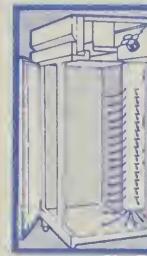
FOOD EQUIPMENT



Statistics

Net Capacity (cu. ft.)	47.8
Length	54 3/4"
Depth	35 1/2"
Height	83"
H.P.	1/3
Electrical	115 v - 1 ph.
Amps	12

Exclusive "down-duct" air circulation gives you up to 20% more usable storage space.



We give you more room in our modular Hobart H Series reach-in refrigerators by making more efficient use of the room we have... up to 20% more storage space. Because of our patented "down-duct" air circulation system there's no dead air space with Hobart cooling. You get a constant even flow at top and bottom.

This more effective "flowing cold" circulates cold, humid air throughout your Hobart cabinet at all levels. Eliminates food losses from dehydration shrinkage—preserves food quality.

REACH-IN REFRIGERATOR

Self-contained/ two section

STATISTICS

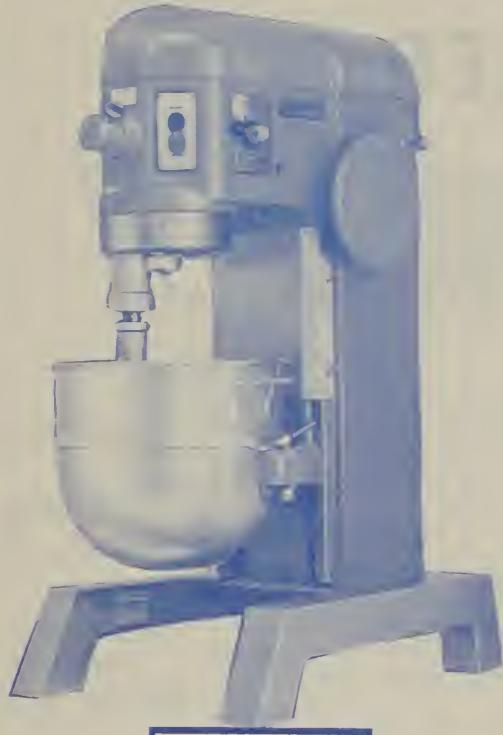
Net Capacity (Cu. Ft.)	47.8
Length	53 1/4"
Depth of Cabinet	30 1/2"
Depth O.A. Inc. Hardware	34 1/2"
Depth O.A. Pass-Thru Model	38 3/4"
Height (Less Legs)	78 1/2"
Shelf Area Sq. Ft. (Inc. Fl.)	36.1
No. Shelves Furnished Std.	6
Condensing Unit H.P. Rating Reach-In	1/3
Condensing Unit H.P. Rating—Pass-Thru	1/2
Doors—Full Door Model	2
Doors—Half Door Model	4



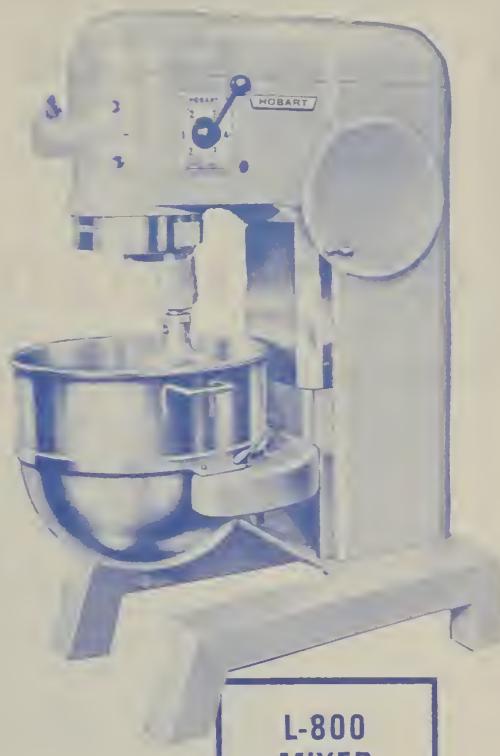
MODEL
ALA-48-T



HOBART



**H-600
MIXER**



**L-800
MIXER**

MOTOR: 1 H.P., Hobart built, high torque, ball bearing, ventilated within mixer enclosure. (Available in 1½ H.P. at extra cost.)

Single phase is capacitor-start, induction run type. Three phase is polyphase squirrel cage, induction run type. Available in electrical specifications of 115-60-1, 208-60-1, 230-60-1, 115-50-1, 220-50-1, 208-60-3, 220-60-3, 440-60-3, 220-50-3, 380-50-3. Not available in direct current.

SWITCH: Magnetic type, with low-voltage and automatic resetting bimetallic thermal overload protection internally mounted. "Start-stop" pushbuttons, protected by rubber caps. Reduced voltage pilot circuit transformer supplied at extra cost for three-phase machines above 250 volts.

TRANSMISSION: Constant mesh helical gears of hardened alloy steel. A hardened steel worm and alloy bronze worm wheel transmit power from motor to transmission. All shafts are mounted in ball or roller bearings.

LUBRICATION: Circulating oil lubrication furnished to all gears. Visual type transmission oil level gauge.

SPEEDS: Four positive speeds. Operating speed can be selected or changed only while machine is stopped.

	Agitator (RPM)	Attachment (RPM)
First	70	79
Second	124	139
Third	206	232
Fourth	362	408

MOTOR: 1½ H.P., Hobart-built, high-torque, ball bearing, ventilated within mixer enclosure.

Single-phase is capacitor-start, induction-run type. Three-phase is squirrel-cage, induction-type.

Available in standard electrical specifications of 208-60-1, 230-60-1, 220-50-1, 208-60-3, 220-60-3, 440-60-3, 220-50-3, 380-50-3. Direct current not available.

STARTER: Magnetic type with low-voltage and automatic resetting bimetallic thermal overload protection, mounted within machine enclosure; actuated by "Start-Stop" pushbuttons, protected by rubber caps, convenient to the operator. A reduced voltage pilot circuit transformer is supplied for three-phase electrical specifications above 250 volts.

TRANSMISSION: Constant mesh helical gears establish a low level of quietness in operation. Gears are hardened alloy steel, running in oil. A hardened steel worm and alloy bronze worm wheel transmit power from motor to transmission. All shafts are ball bearing mounted.

SPEEDS: 4 positive speeds. Operating speeds can be preselected or changed during operation. Automatic control protects transmission.

	Agitator (RPM)	Attachment (RPM)
First	60	68
Second	106	119
Third	177	199
Fourth	311	350

BRAKE: Electrically-controlled, solenoid-operated band brake on motor shaft operates while "Stop" button is held down.

TIMER: Automatically shuts off machine in any speed after time set has elapsed. "Non-timed" operation obtained by setting timer